

COMMERCIAL ITEM DESCRIPTION

PICANTE SAUCE

**The U.S. Department of Agriculture has authorized
the use of this Commercial Item Description.**

1. SCOPE.

1.1 This Commercial Item Description (CID) covers picante sauce, packed in commercially acceptable containers, suitable for use by the Federal Government.

2. CLASSIFICATION.

2.1 The picante sauce shall conform to the types in the following list which shall be specified in the solicitation, contract, or purchase order.

Types.

Type I - Mild

Type II - Medium

Type III - Hot

3. SALIENT CHARACTERISTICS.

3.1 Finished product:

3.1.1 Pungency: The picante sauce pungency shall be: Type I, mild - not less than 0.001 ppm nor more than 5 ppm of capsaicin; Type II, medium - greater than 5 ppm, but not

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Head, Food Quality Assurance Staff, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, STOP 0243, 1400 Independence Ave., SW,

more than 12 ppm of capsaicin; and Type III, hot - greater than 12 ppm of capsaicin.

DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

3.1.2 Formulation: Picante sauce is a ready-to-use sauce prepared from tomato puree (water and tomato paste), water, peppers, onions, vinegar, salt, dehydrated onions, dehydrated garlic, and/or other natural flavorings. Spices and condiments added shall include: not more than

1.8 percent salt, vinegar or citric acid added to adjust pH between 3.8 - 4.2, and any mixture of suitable flavoring and thickening ingredients.

3.1.3 Flavor and odor: Type I - mild, Type II - medium, and Type III - hot picante sauce shall have a typical flavor and odor. Picante sauce shall have a pungent odor and a good flavor that is well balanced and peppery and shall be free from off-flavors, with no bitter, burnt, or sour taste. Picante sauce shall be free of off-odors.

3.1.4 Color: The picante sauce shall have characteristic color, typical of picante sauce.

3.1.5 Appearance: The picante sauce shall be of a diced vegetable size up to ½ inch (1.27 cm) in diameter. There shall be no excess liquid media or severe weeping of product.

3.1.6 Brix: The Brix level of the finished picante sauce media shall be 8 to 11.5 degrees, which includes a 1.0 percent allowance for salt content, with no individual sample below 7.5 degrees.

3.1.7 Bostwick range: The picante sauce shall meet a 30 second timed Bostwick of between 6.5 to 10.0 for consistency, after removal of the chunks so that no chunks block the gates.

3.1.8 Age requirement: Unless otherwise specified in the solicitation, contract, or purchase order, picante sauce shall not be over 90 days old at time of delivery.

3.1.9 Analytical requirements:

3.1.9.1 Analytical procedure: One unopened container sample unit shall be submitted from each lot for testing.

3.1.9.2 Preparation of sample: The sample shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 955.30, using a high speed blender.

3.1.9.3 Analytical testing: Other analyses shall be made in accordance with the Official Methods of Analysis of the AOAC International and the U. S. Department of Agriculture (USDA), Agricultural Marketing Service (AMS) Methods of Analysis for Tomato Products - solids content determination - Fruit and Vegetable Division as follows:

<u>Test</u>	<u>Method</u>
Pungency	995.03
Salt	941.13
pH	981.12
Brix	<u>1</u> /

1/ Analyze the sample for solids content (Brix) and correct for the salt content according to the USDA, AMS Fruit and Vegetable Division's "Methods of Analysis for Tomato Products" using the appropriate method described on pages 7 - 12 for the solids content and pages 13 - 18 for the added salt correction.

3.1.9.4 Test results: The test results for pungency shall be reported to the nearest ppm, salt shall be reported the nearest 0.1 percent, pH shall be reported to the nearest 0.1 unit, and the brix value shall be reported to the nearest 0.1 degree. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

4. REGULATORY REQUIREMENTS.

4.1 The delivered picante sauce shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the picante sauce in the commercial marketplace. Delivered picante sauce shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

5. QUALITY ASSURANCE PROVISIONS.

5.1 Product conformance. The picante sauce provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same picante sauce offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

5.2 Quality assurance. When the solicitation, contract, or purchase order requires that picante sauce quality or acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Division, AMS, USDA shall be the certifying activity and shall make the determination in accordance with applicable PPB procedures. The picante sauce shall be examined or analyzed or both in accordance with applicable provisions in the CID, solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

6. PACKAGING.

6.1 Preservation, packaging, packing, labeling, and case marking. Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

7. NOTES.

7.1 Purchasers shall specify:

- Type(s) of product desired.

7.2 Sources of documents.

7.2.1 Source of information for nongovernmental document is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.**

7.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service, Specifications Section, Suite 8100, 470 East L'Enfant Plaza, SW, Washington, DC 20407.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Automation Printing Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

A-A-20259

MILITARY INTERESTS:

Military Coordinating Activity

Army - GL

Custodians

Army - GL

Navy - SA

Air Force - 35

Review Activities

Army - MD, QM

Navy - MC

DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP

HHS - NIH, IHS

USDA - FV

VA - OSS

PREPARING ACTIVITY:

USDA - FV